

BBQ Rhubarb
by Chef Brian Henry

½ pound fresh rhubarb
2 tbsp. oil
Juice of one lime
2-3 tbsp. sugar
3-4 tbsp. butter

Clean and trim rhubarb. Be sure to remove leaves and white root parts as these are considered poisonous. In a medium sized bowl combine the rhubarb with oil and mix it around to coat the rhubarb with oil. Place rhubarb onto a pre-heated BBQ and cook it for about 5-7 minutes over med-high heat.

In the microwave gently melt the butter. Stir in lime juice and sugar. When the rhubarb starts to soften it is ready to serve. Place it on a plate and drizzle with the lime butter.



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